



Catering

Three Course Menu \$70.00 per guest, minimum 50 guests

Choice one of Soup or Salad, Choice of one Main Course, Choice of one Dessert.

Soups

Leek and potato with blue cheese **GF** **VG**

Roasted butternut squash with golden beets & coconut cream **GF** **V**

Sweet Corn with cardamom crème fraiche **GF** **VG**

BLT with goat cheese

Wild mushroom with truffle oil **GF** **VG**

Roasted carrot with fresh ginger **GF** **V**

Middle eastern tri-lentil with cherry tomato **GF** **V**

Salads

Mixed greens with cherry tomatoes and red onion served with cucumber ribbons with a roasted lemon vinaigrette **GF** **VG**

Caesar salad with red kale, fresh Parmesan, crumbled bacon bits, croutons with a roasted garlic vinaigrette **VG**

Caprese salad with heirloom tomatoes, buffalo mozzarella, fresh basil and sicilian olive oil and lemon **GF** **VG**

Arugula and watermelon salad with goat cheese, pine nuts and balsamic vinaigrette **GF** **VG**

Spinach salad with strawberry segments, red onion and sliced almonds with tahini **GF** **V**

Baby kale with spiralized mixed beets, daikon radish, apple, orange peppers with a honey dijon vinaigrette **GF** **VG**

Main Courses

Served with seasonal vegetables bundles and smashed rosemary potatoes or duchess potatoes **GF** **VG**

Chicken

Chicken breast stuffed with wild mushrooms and red pepper tahini sauce **GF**

Roasted Chicken supreme served with mango chutney **GF**

Panko crusted jerk chicken stuffed with fontina cheese with creamy pineapple aioli

Baked chicken breast stuffed with sweet pear and blue cheese, wrapped in prosciutto with a rosemary jus **GF**

Beef

Grilled filet mignon with wild mushroom sauce **GF**

Slow braised short ribs served with red wine and golden berry glaze **GF**

New York striploin with pink peppercorn sauce **GF**

Prime rib roast with au jus **GF**

Fish

Roasted salmon fillet with sweet lemon glaze and creamy dill sauce **GF**

Tuna steak with a maple citrus glaze and pineapple chutney **GF**

Wild mushroom and oregano crusted red mullet **GF**

Braised rolled branzino with asparagus, oyster mushroom and a white wine reduction **GF**

Vegetarian & Vegan

Golden beet risotto with blood orange & asparagus (can be made Vegan) **GF** **VG**

Stuffed zucchini in roast tomato sauce **GF** **V**

Thai coconut curry tofu steak **GF** **V**

Chana masala with pesto paneer **VG**

Desserts

Espresso and Maple crème brulee topped with chocolate covered espresso beans **GF**

Dulce de leche cheesecake served with roasted strawberry sauce

Deep fried molten lava cake served with lemon crème anglaise

Fresh Seasonal berry crumble drizzled with warm amaretto caramel **GF**

Cherry ricotta cannoli with pistachio gelato

Your cake, plated and garnished, served with coffee or tea

Kids Menu

Served with veggies and dip

Handmade cheese ravioli with tomato sauce **VG**

Chicken strips with white and purple duchess potato

Fried macaroni and cheese balls **VG**

Mini sliders with bacon and cheese with gaufrette potatoes

Additional Courses (as an Add on to three course meal only)

Ricotta stuffed Ravioli with fresh rosemary and butter parmesan sauce **VG** Add \$10/person

Rigatoni with wild boar ragu and pecorino cheese Add \$10/person

Red beet Gnocchi in a lemon dill pistachio pesto **VG** Add \$10/person

Sweet Potato stuffed agnolotti in golden thai curry sauce **VG** Add \$10/person

Antipasto with prosciutto, salami, bocconcini, grilled peppers, olives, marinated mushrooms and artichokes **GF** Add \$10/person

Antipasto with Grilled vegetables, olives, marinated mushrooms, and artichokes **GF** **V** Add \$4/person